



Delicious Desserts







# National Biscuit Company's Book of

## *Delicious Desserts*

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### **DESSERT MAKING . . .**

Fifty delicious desserts, pleasing to every taste, suitable for many occasions, and in sympathy with the smallest budget! All may be yours for the making, if you choose the famous NABISCO products as basic ingredients. These quality cookies and wafers add character and a rare goodness to pies, cakes, puddings and other choice desserts. Delicious served alone, or in combination they compliment the flavors of fruits and beverages.

This revised edition of "50 Delicious Desserts" contains only those recipes that are in keeping with the present trend in food planning.

There are the time-savers for those who must stretch minutes to complete the day's many demands. These include: those ready-to-serve, that may be assembled at a moment's notice; the old stand-bys; those prepared in advance, yet are more delicious for the waiting;

and the beginner's choice, those so simple to make that beginners pass as culinary artists.

For menu balancing, NABISCO products have come into their own. Through pleasing combinations they provide an extra supply of nutrients from fruits, cereals, nuts and numerous dairy products. With these choice ingredients, and the wide variety of NABISCO products baked with expert skill, you can protect the family's well-being with nutritious, as well as taste-pleasing foods.

While we offer this booklet with its full quota of 50 recipes, we hope it is only the beginning of a real dessert venture for each and every one of you.

NATIONAL BISCUIT COMPANY,

*Mary Ellen Baker*

Director, Home Economics Division.





## ORANGE CREAM CAKE

1 tablespoon unflavored gelatin  
 ¼ cup cold water  
 ¼ cup hot water  
 1½ cups orange juice  
 1 tablespoon lemon juice

½ cup sugar  
 ¼ teaspoon salt  
 ½ teaspoon vanilla  
 ¾ cup whipping cream  
 8 LORNA DOONE  
     coarsely crumbled

Soften gelatin in cold water. Combine with hot water, orange juice, and lemon juice. Bring to scalding point, add sugar, salt and softened gelatin. Stir until gelatin is dissolved. Chill until mixture begins to thicken. Then whip cream and fold with LORNA DOONE crumbs into orange mixture. Add vanilla and fill individual molds. Place in refrigerator until thoroughly chilled. Serve plain or with custard sauce. Serves 4.

## GRAHAM CRACKER LAYER CAKE (illustrated inside cover)

½ cup butter or other shortening  
 1 cup sugar  
 3 eggs, separated  
 ¾ cup milk

¼ teaspoon salt  
 25 NABISCO GRAHAM CRACKERS  
 2½ teaspoons baking powder  
 1 cup chopped pecans

1 teaspoon vanilla

Cream butter and sugar together. Add beaten egg yolks, milk, salt and beat well. Crush crackers fine and mix with baking powder and add to first mixture. Add ½ cup chopped pecans, vanilla and fold in stiffly beaten egg whites. Pour into two greased 8-inch layer cake tins and bake in a moderate oven (375° F.) 20—25 minutes. Fill and top cake with any of the following icings and fillings.

## MOCHA NUT FROSTING (illustrated inside cover)

2 egg whites  
 1½ cups sugar  
 5 tablespoons strong coffee  
 ¼ teaspoon cream of tartar

1 teaspoon vanilla  
 1 square unsweetened chocolate,  
     melted  
 ½ cup chopped nut meats

Combine egg whites, sugar, coffee and cream of tartar in top of double boiler. Beat with rotary egg beater until well mixed. Cook over rapidly boiling water, beating constantly, about 7 minutes or until frosting will stand in peaks. Remove from heat. Add flavoring and beat until thick enough to spread. Fold in chocolate. To one-third of the mixture, add ¼ cup nut meats. Spread between cake layers. Cover top and sides of two 8-inch layers with remaining frosting and garnish with nut meats.

## SEVEN MINUTE FROSTING (illustrated inside cover)

2 egg whites  
 1½ cups sugar

5 tablespoons cold water  
 ¼ teaspoon cream of tartar

1 teaspoon vanilla

Combine egg whites, sugar, water and cream of tartar in top of double boiler. Beat with rotary egg beater until well mixed. Cook over boiling water, beating constantly, 7 minutes or until frosting stand in peaks. Remove from heat, add flavoring and beat until thick enough to spread. For Lemon frosting—Use recipe for white frosting substituting 2 teaspoons lemon juice and ½ teaspoon grated lemon rind for vanilla. Tint a delicate yellow with food coloring.

## PRUNE FILLING (illustrated inside cover)

$\frac{1}{2}$  cup sugar  
 $\frac{1}{8}$  teaspoon salt  
 1 egg

$\frac{1}{4}$  cup prune pulp  
 $1\frac{1}{2}$  teaspoons butter  
 $\frac{1}{2}$  teaspoon vanilla

Mix sugar and salt. Add slightly beaten egg and beat until smooth. Add prune pulp and cook over hot water until thick. Add butter and vanilla, cool and spread generously.

## FRUIT FILLING (illustrated inside cover)

$\frac{1}{2}$  cup raisins  
 $\frac{3}{4}$  cup water  
 1 tablespoon lemon juice  
 $\frac{1}{4}$  cup dried apricot pulp

$\frac{1}{4}$  cup sugar  
 $\frac{1}{4}$  cup chopped nut meats  
 $\frac{1}{4}$  cup chopped figs  
 $\frac{1}{4}$  cup chopped dates

$1\frac{1}{2}$  teaspoons cornstarch

Soak raisins in water and lemon juice until plump. Add remaining ingredients, mixing well. Cook, stirring constantly, until thick enough to spread between cake layers.

## GRAHAM CRACKER TORTE (illustrated page 6)

CRUST: 24 NABISCO GRAHAM CRACKERS  
 2 tablespoons sugar

$\frac{1}{3}$  cup butter

Finely crush Graham Crackers and mix with butter and sugar. Press two-thirds of crumbs firmly against sides and bottom of a well-buttered spring-form torte tin.

FILLING: 3 cups milk  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{4}$  teaspoon salt  
 3 tablespoons cornstarch  
 3 egg yolks

1 teaspoon vanilla  
 1 cup crushed pineapple  
 3 egg whites, stiffly  
 beaten  
 6 tablespoons sugar

Bring milk to scalding point in double boiler. Blend thoroughly sugar, salt and cornstarch. Beat in egg yolks, add hot milk gradually. Return to double boiler, stir until thick. Cool. Add vanilla and pour into crumb-lined tin. Put drained pineapple on top custard. Beat egg whites stiff, add gradually 6 tablespoons sugar, spread on pineapple, sprinkle with remaining crumbs. Bake in moderate oven (350° F.). Chill overnight before removing from pan.

## ZWIEBACK APPLE TORTE

8 apples, peeled and sliced  
 $1\frac{1}{2}$  cups sugar  
 2 tablespoons butter  
 $\frac{1}{2}$  cup water  
 $1\frac{3}{4}$  cups evaporated milk  
 4 eggs  
 1 teaspoon cinnamon

$1\frac{1}{2}$  teaspoons vanilla  
 $\frac{1}{2}$  teaspoon salt  
 Grated rind of  $\frac{1}{2}$  lemon  
 18 NATIONAL ZWIEBACK  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{8}$  cup butter  
 Cherries

Whipped cream

Cook apples slowly in saucepan with 1 cup sugar, butter and water until tender. Combine milk, eggs and  $\frac{1}{2}$  cup sugar and add to the apples. Cook slowly, stirring constantly, until of custard consistency. Add flavoring, salt and lemon rind.

Finely crush ZWIEBACK and mix with remaining ingredients. Put half the mixture in a well-buttered 9-inch spring form. Add the apple custard and cover with remaining ZWIEBACK crumbs. Bake in a moderate oven (325° F.) for 45 minutes. Cool and chill. Garnish with whipped cream and cherries. Yield: 10—12 portions.

## CHERRY GRAHAM CAKE

$1\frac{1}{2}$  cups canned, sour, pitted  
 red cherries  
 $\frac{3}{8}$  cup sugar

2 tablespoons cornstarch  
 Dash of salt  
 $\frac{2}{3}$  cup cherry juice

1 layer Graham Cracker Cake

Drain cherries well, saving juice. Mix sugar, cornstarch, and salt in saucepan. Add cherry juice slowly and blend thoroughly. Boil gently for 15 minutes, stirring constantly. Cool, mix with well-drained cherries and arrange on top of cake layer. Let stand until firm before serving.







### STEAMED FIG PUDDING

- |                              |                                  |
|------------------------------|----------------------------------|
| $\frac{1}{2}$ cup shortening | 3 teaspoons baking powder        |
| 1 cup sugar                  | $\frac{1}{4}$ teaspoon salt      |
| 1 egg, well beaten           | $1\frac{1}{2}$ cups chopped figs |
| $\frac{1}{2}$ cup milk       | 1 teaspoon lemon juice           |
| 1 package HOLLAND RUSK       | 1 tablespoon grated orange peel  |

Cream shortening and sugar together until fluffy. Add egg and milk. Mix crushed HOLLAND RUSK, baking powder and salt thoroughly; add figs and mix well. Combine fig mixture, lemon juice and grated orange peel with first mixture. Pour into  $1\frac{1}{2}$  quart greased pudding mold. Cover tightly and steam  $2\frac{1}{2}$  hours. Serve with Supreme Sauce.

### Supreme Sauce

- |                            |                                  |
|----------------------------|----------------------------------|
| $\frac{1}{4}$ cup butter   | 1 egg white, stiffly beaten      |
| 1 cup confectioners' sugar | $\frac{1}{2}$ cup whipping cream |
| 1 egg yolk, beaten         | Sherry                           |

Cream butter, blend in sugar gradually. Add egg yolk, beat until smooth and light. Fold in stiffly beaten egg white. Whip cream stiff, add to sauce, flavor to taste.

### BLUEBERRY RUSK

- |                                 |                                     |
|---------------------------------|-------------------------------------|
| 12 HOLLAND RUSK                 | $\frac{1}{2}$ cup butter, melted    |
| $\frac{1}{2}$ teaspoon cinnamon | 1 quart fresh or canned blueberries |
| 1 cup sugar                     | $\frac{1}{2}$ cup boiling water     |
| $\frac{1}{4}$ teaspoon salt     |                                     |

Roll HOLLAND RUSK into fine crumbs. Add cinnamon, sugar, salt and melted butter and mix well. Put layer of crumbs in the bottom of a buttered casserole. Cover with 1 pint blueberries. Repeat with layer of crumbs, layer of berries, and then pour on  $\frac{1}{2}$  cup boiling water. Top with layer of crumbs and bake (375° F.) for 35 minutes. Serve with hard sauce or whipped cream. Serves 8.

### GRAHAM PINEAPPLE SCALLOP

- |   |   |
|---|---|
| $1\frac{1}{2}$ cups NABISCO GRAHAM CRACKER crumbs | $\frac{1}{2}$ teaspoon grated lemon rind                        |
| 2 tablespoons softened butter                     | 1 tablespoon butter   |
| 3 tablespoons sugar                               | $1\frac{1}{2}$ cups crushed pineapple, or diced pineapple cubes |
| $\frac{3}{4}$ cup pineapple juice                 |   |

Blend cracker crumbs with 2 tablespoons softened butter, sugar, and lemon rind. Put a layer of this mixture in bottom of buttered baking dish, add one-half of pineapple, cover with layer of crumbs and dot with butter. Add a second layer of pineapple and top with crumbs, dot with butter, pour over pineapple juice. Cover and bake in moderate oven (375° F.) about 30 minutes. Garnish with broiled pineapple rings. Serves 6.

### APPLE GRAHAM CRACKER PUDDING

- |                                      |                                  |
|--------------------------------------|----------------------------------|
| 16 NABISCO GRAHAM CRACKERS, crumbled | $\frac{1}{2}$ cup sugar          |
| 2 cups thinly sliced, tart apples    | $\frac{1}{2}$ teaspoon cinnamon  |
|                                      | 2 tablespoons butter             |
|                                      | $1\frac{3}{4}$ cups scalded milk |

Place layer of cracker crumbs in bottom of a buttered baking dish. Cover with layer of sliced apples. Sprinkle with sugar and cinnamon, dot well with butter. Cover with crumbs—add another layer of apples sprinkling with sugar, cinnamon and butter. Top with crumbs. Add milk. Bake in a hot oven (425° F.)—35 minutes. Serve with Maple Whipped Cream made by gradually adding  $\frac{1}{4}$  cup maple syrup to  $\frac{1}{2}$  cup whipping cream.







## VANILLA WAFER BANANA PUDDING (illustrated) page 8

**NABISCO VANILLA WAFERS**  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{4}$  cup flour  
 $\frac{1}{4}$  teaspoon salt

2 eggs, separated  
 2 cups scalded milk  
 1 teaspoon vanilla  
 3 sliced bananas

2 tablespoons sugar

Line a 7-inch baking dish with NABISCO VANILLA WAFERS. Mix sugar with sifted flour and salt. Gradually add slightly beaten egg yolks to scalded milk and pour slowly into dry ingredients. Cook 15 minutes in double boiler, stirring constantly until thickened. Add flavoring. Place bananas in wafer-lined dish, cover with custard. Beat egg whites until stiff, add 2 tablespoons sugar and spread over custard. Bake 15 minutes in slow oven.



## NABISCO CHOCOLATE CUSTARD

**14 NABISCO BRAND  
SUGAR WAFERS**  
 2 cups milk

1 package chocolate  
 rennet powder  
 1 cup apricot puree

Crush NABISCO BRAND SUGAR WAFERS and place 2 tablespoons in bottom of each of six dessert dishes. Warm milk slowly, stirring constantly. When warm (120° F.), stir rennet powder into milk briskly until dissolved. Pour at once, over NABISCO BRAND SUGAR WAFER crumbs. Do not move until set. Chill. Just before serving, spread apricot puree over top of each custard. Sprinkle with remaining NABISCO BRAND SUGAR WAFER crumbs.

## GRAHAM MARSHMALLOW CUSTARD

$1\frac{1}{2}$  cups milk  
 3 crumbled NABISCO  
**GRAHAM CRACKERS**  
 2 eggs

2 tablespoons sugar  
 $\frac{1}{2}$  teaspoon vanilla  
 8 quartered marshmallows  
 Salt

Scald milk and pour over Graham Cracker crumbs. Beat eggs and add sugar, salt, vanilla and combine with first mixture. Fold in the marshmallows and transfer to one large dish or four small custard cups. Place in a pan of hot water and bake in a moderate oven for 30 minutes. Cool and serve. Serves 4.

## RUSK PLUM PUDDING

**12 HOLLAND RUSK**  
 (1 package),  
 finely crushed  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{4}$  cup finely chopped  
 suet or  $\frac{1}{3}$  cup  
 melted butter  
 1 teaspoon cinnamon

$\frac{1}{4}$  teaspoon each nutmeg and  
 cloves  
 2 teaspoons baking  
 powder  
 $1\frac{1}{2}$  cups seeded raisins, cut in  
 small pieces  
 $\frac{1}{2}$  cup chopped citron  
 2 eggs, beaten  
 $\frac{1}{2}$  cup milk

Mix in order given, pour into  $1\frac{1}{2}$  quart greased mold. Cover tightly and steam two hours. Serve with hard sauce. Serves 8.



## ZWIEBACK RENNET-CUSTARD

1 pkg. raspberry rennet powder  
 8 NATIONAL ZWIEBACK

1 pint milk

Crush Zwieback and place 3 tablespoons in bottom of each of 6 dessert dishes. Warm milk to (120° F.), remove at once from heat. Stir rennet powder into milk briskly until dissolved. Pour at once, over Zwieback. Do not move until firm. Chill.



# REFRIGERATOR DESSERTS

## FIG NEWTON ICE CREAM (illustrated front cover)

2 cups whipping cream  
1 package FIG NEWTONS  
 $\frac{1}{2}$  teaspoon vanilla  
 $\frac{1}{4}$  teaspoon salt  
1 teaspoon lemon juice

Break FIG NEWTONS into  $\frac{1}{2}$  cup cream, beat with fork until FIG NEWTONS are well crushed. Add salt and lemon juice. Whip remainder of cream stiff, add vanilla and fold into crushed FIG NEWTONS. Turn into freezing tray of refrigerator and freeze 3 to 4 hours. Serves 6.

## NABISCO BRAND SUGAR WAFER PIE

30 NABISCO BRAND SUGAR WAFERS  
 $\frac{1}{2}$  cup butter  
1 cup confectioners sugar  
2 eggs  
1 teaspoon vanilla  
1 cup apricot pulp  
1 cup whipping cream

Crush NABISCO BRAND SUGAR WAFERS, saving 1 tablespoon of crumbs to sprinkle on top of pie. Cream butter and add sugar. Mix thoroughly. Add eggs singly, beating well. Add vanilla. Combine crumbs and butter mixture. Place half of mixture in bottom of buttered 9-inch pie plate. Spread apricot pulp on top of this. Cover with layer of remaining crumb mixture. Refrigerate for 24 hours. Whip cream and spread on top of crumb mixture. Sprinkle with NABISCO BRAND SUGAR WAFER crumbs. Serves 8.

## ICE CREAM GRAHAM PIE

CRUST: 14 NABISCO GRAHAM  
CRACKERS  
 $\frac{1}{2}$  cup butter  
2 tablespoons sugar

Crush crackers and mix thoroughly with butter and sugar. Press mixture firmly against sides and bottom of buttered 9-inch pie tin. Bake in hot oven (400° F.) 10 minutes and cool.

FILLING: 1 pint chocolate ice cream  
 $\frac{1}{2}$  cup whipping cream

Fill the pie crust with chocolate ice cream and cover with whipped cream. Garnish top with shavings of semi-sweet chocolate or small chocolate chips. Place in cold part of refrigerator for about 3 hours or until whipped cream is frozen.

## FAMOUS CHOCOLATE WAFER DESSERT

1 $\frac{1}{2}$  cups whipping cream  
2 teaspoons powdered sugar  
 $\frac{1}{2}$  teaspoon vanilla  
 $\frac{1}{4}$  teaspoon almond extract  
30 FAMOUS CHOCOLATE  
WAFERS

Whip cream. Add sugar and flavoring. Arrange FAMOUS CHOCOLATE WAFERS one on top of another with a spread of whipped cream between, using five wafers for each portion. Chill thoroughly. Serves 6.

VARIATION:

Add  $\frac{1}{4}$  cup crushed peppermint stick candy instead of almond extract to whipped cream.







## SOCIAL TEA CAKES (illustrated page 9)

1 cup whipping cream

1 can (5½ oz.) chocolate syrup

### 24 SOCIAL TEA BISCUIT

Whip cream and fold in chocolate flavoring. Make individual servings by spreading chocolate whipped cream between 4 SOCIAL TEA BISCUIT, placing one on top of another, and covering sides and top. Chill several hours before serving. Garnish with chocolate sprinkles. Serves 6.



## CHOCOLATE REFRIGERATOR CAKE

2 squares unsweetened chocolate

½ cup water

Dash of salt

1½ cups (1 can) sweetened condensed milk

1 cup cream, whipped

24 NABISCO VANILLA WAFERS

Melt chocolate in top of double boiler. Add condensed milk and stir over boiling water 5 minutes, until mixture thickens. Add water and salt. When cool, fold in whipped cream. Line oblong loaf pan or spring form cake pan with wax paper. Cover with chocolate mixture. Add layer of Vanilla Wafers, alternating in this way until chocolate mixture is used, finishing with layer of wafers. Chill in refrigerator 12 hours. To serve, turn out on small platter and carefully remove wax paper. Cut in slices. Garnish with whipped cream if desired. Serves 8.

## BANANA GINGER BAVARIAN CREAM

15 OLD FASHION GINGER

SNAPS

½ cup softened butter

¼ cup sugar

1 package lemon gelatin

1½ pints hot water

¼ teaspoon salt

¾ cup sugar

½ cup whipping cream

3 bananas

Crush OLD FASHION GINGER SNAPS and mix with butter and sugar. Line loaf pan with wax paper and press mixture firmly against bottom and sides. Dissolve lemon gelatin in hot water. Add salt and sugar. Chill until slightly thickened. Whip cream to custard-like consistency and fold into gelatin mixture. Crush bananas to pulp with silver fork and fold at once into mixture. Chill until slightly thickened. Pour into Ginger Snap lined mold. Chill until firm. Unmold and just before serving garnish with sliced bananas.

## APRICOT SHORTCAKE

1 cup dried apricots

2½ cups water

½ cup sugar

1 tablespoon unflavored gelatin

2 tablespoons cold water

1 egg, beaten

1 teaspoon vanilla

1 cup heavy cream, whipped

NABISCO VANILLA WAFERS

Slowly cook apricots in the 2½ cups of water until very soft. Add ½ cup sugar and heat to boiling. Remove from stove and mash to a pulp. Meanwhile, soak gelatin in 2 tablespoons cold water for 5 minutes, then dissolve in hot apricot mixture.

Mix thoroughly the beaten egg, ¼ cup sugar, and vanilla. Fold the egg mixture into the whipped cream. Arrange a layer of Vanilla Wafers in the bottom of a loaf cake pan. Spread with apricot filling and cover with the whipped cream mixture. Place in refrigerator for 3 hours and serve. Serves 8.





## NABISCO GRAHAM CRACKER CRUST

14 NABISCO GRAHAM CRACKERS,  
rolled fine

$\frac{1}{2}$  cup softened butter  
2 tablespoons sugar

Mix thoroughly cracker crumbs, butter and sugar. Press mixture firmly in an even layer, against sides and bottom of a well buttered 9-inch pie tin. Bake in hot oven (400° F.) 10 minutes. Cool. Use as crust for following fillings.

## STRAWBERRY CHIFFON PIE (illustrated front cover)

1 tablespoon gelatin  
 $\frac{1}{2}$  cup cold water  
 $\frac{1}{2}$  cup sugar

$1\frac{1}{2}$  cups crushed strawberries  
1 tablespoon lemon juice  
1 egg white

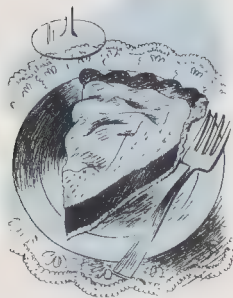
$\frac{3}{4}$  cup whipping cream

Put gelatin in top of double boiler; add  $\frac{1}{4}$  cup cold water; let stand 5 minutes; add the sugar and remaining water. Stir over boiling water until gelatin and sugar have dissolved. Remove from flame; add the crushed strawberries and lemon juice. Cool mixture until it starts to congeal. Beat until foamy, fold in egg white stiffly beaten and whipped cream. Pour into crumb crust. Chill in refrigerator 3 hours. Garnish with sliced strawberries.

## GRAHAM CRACKER CREAM PIE (illustrated page 15)

2 tablespoons cornstarch  
 $\frac{1}{4}$  cup sugar  
 $\frac{1}{4}$  teaspoon salt

2 cups scalded milk  
3 egg yolks  
1 teaspoon vanilla



Mix cornstarch, sugar, and salt. Gradually add scalded milk. Blend thoroughly. Place in top of double boiler. Cook, stirring constantly, 15 minutes or until thick. Remove from fire. Pour slowly over slightly beaten egg yolks, blending well. Return to double boiler. Cook until thick and creamy. Cool. Add vanilla, pour into cracker crust. (Add 1 teaspoon of flour and 1 teaspoon of cinnamon to the basic Graham Cracker crust given above.) Cover with meringue made of 3 stiffly beaten egg whites and 6 tablespoons granulated sugar and bake until slightly browned. Garnish with crumbs from 2 Graham Crackers.

## LEMON CHIFFON PIE (illustrated page 19)

1 tablespoon gelatin  
 $\frac{1}{4}$  cup cold water  
1 cup sugar  
 $\frac{1}{2}$  cup lemon juice

$\frac{1}{4}$  teaspoon salt  
3 egg yolks  
1 teaspoon grated lemon rind  
3 egg whites

Soak gelatin in cold water about 5 minutes. Beat egg yolks lightly and mix in  $\frac{1}{2}$  cup sugar, lemon juice and salt. Cook over hot water until mixture coats a silver spoon, stirring constantly. Add gelatin and stir until dissolved. Add lemon rind and chill. Beat egg whites until fluffy. Gradually add remaining  $\frac{1}{2}$  cup sugar and beat until stiff. Fold in slightly thickened gelatin mixture. Turn into 8-inch Graham Cracker crumb lined pie shell. Garnish with thin triangular slices of orange, lemon and lime.

## BUTTERSCOTCH PECAN PIE (illustrated page 15)

**CRUST:** Line a 9-inch pie plate with PRISCILLA BUTTER COOKIES, cutting enough in half to stand up inside edge of pie plate. Fill in spaces with crumbled cookies.

**FILLING:** 1 cup evaporated milk 3 eggs, separated  
1 cup water 3 tablespoons butter  
½ cup brown sugar 1 tablespoon vanilla  
4 tablespoons flour ½ cup chopped pecan meats  
¼ teaspoon salt

Heat milk and water to scalding point. Blend thoroughly with combined dry ingredients and place in top of double boiler. Cook, stirring constantly, 15 minutes or until thick. Blend with egg yolks. Return to double boiler. Cook until thick. Remove from fire, add butter and vanilla and pecan meats. Pour into cookie crust. Garnish with whipped cream and pecan halves.

## CHOCOLATE COCOANUT CREAM PIE

**FAMOUS CHOCOLATE WAFERS** ¼ teaspoon salt  
2 cups milk 1 egg  
2½ tablespoons cornstarch ½ teaspoon vanilla  
½ cup sugar ½ cup whipping cream  
1 cup grated fresh cocoanut

Line a 9-inch pie plate with FAMOUS CHOCOLATE WAFERS, cutting enough in halves to stand up around inside of plate. Thoroughly mix cornstarch, sugar, and salt. Gradually add scalded milk. Blend thoroughly. Place in top of double boiler. Cook, stirring constantly, 15 minutes or until thick. Remove from fire. Pour slowly over slightly beaten egg, blending well. Return to double boiler and cook until thick and creamy. Cool. Add vanilla, pour into Chocolate Wafer lined pie plate. Spread whipped cream on top and sprinkle with grated cocoanut.

## SNAPPY CRANBERRY RAISIN PIE (illustrated page 8)

**FILLING:** 1½ cups uncooked ¼ teaspoon nutmeg  
cranberries ½ teaspoon salt  
1 cup raisins 2 tablespoons orange juice  
1 cup water 1 tablespoon lemon juice  
¾ cup sugar 1 tablespoon grated orange  
1 tablespoon cornstarch rind

Line a 9-inch pie plate with OLD FASHIONED GINGER SNAPS. Mix cranberries, raisins, and water. Cover and cook slowly until berries burst. Add sugar mixed with cornstarch, nutmeg, salt and cook slowly 2 minutes. Remove from stove, add remaining ingredients. Pour into Ginger Snap lined pie plate. Chill 3 hours. Garnish with tufts of whipped cream.

## NATIONAL ZWIEBACK CRUST

14 NATIONAL ZWIEBACK ¼ cup sugar  
¼ cup softened butter

Crush ZWIEBACK. Mix thoroughly with butter and sugar. Press mixture firmly, against sides and bottom of well-buttered 9-inch pie tin. Bake in hot oven (400° F.) 10 minutes.

## CHOCOLATE CHIFFON PIE

1 tablespoon unflavored 2 squares unsweetened  
gelatin chocolate, melted  
¼ cup cold water ¾ cup sugar  
1½ cups milk ¼ teaspoon salt  
3 egg yolks 1 teaspoon vanilla  
3 egg whites, stiffly beaten

Soften gelatin in cold water. Bring milk to scalding point in double boiler. Beat egg yolks slightly. Blend with melted chocolate, ½ cup sugar and salt. Add slowly to hot milk, stirring constantly until smooth and thickened. Remove from heat. Add gelatin and stir until gelatin is dissolved. Chill until mixture begins to stiffen. Then fold in the stiffly beaten egg whites blended with ¼ cup sugar. Add vanilla and pour into Zwieback crust. Chill in refrigerator at least three hours. Cover top with whipped cream.





# COOKIE FILE



## CRUMB COATED ICE CREAM BALL

Roll a scoop of ice cream in cookie crumbs. Place on serving dish and serve with sauce. The following combinations are delicious—

1. *Vanilla ice cream rolled in NABISCO GRAHAM CRACKER crumbs, served with fresh strawberry or other fresh fruit sauces.*
2. *Peppermint ice cream rolled in FAMOUS CHOCOLATE WAFER crumbs, served with chocolate sauce.*
3. *Banana ice cream rolled in coarsely ground OLD FASHION GINGER SNAP crumbs, served with Foamy sauce.*
4. *Coffee ice cream rolled in NABISCO GRAHAM CRACKER crumbs, served with butterscotch sauce.*

## COOKIE CRUMB PUDDING

2 cups NABISCO VANILLA  
WAFFER crumbs  
1 square chocolate

2 cups milk  
2 egg yolks  
 $\frac{1}{2}$  teaspoon vanilla

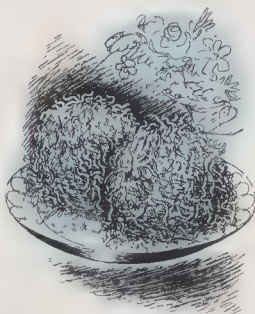
Mix cookie crumbs and melted chocolate, pour in warm milk and place in double boiler. Cook until crumbs are soft, stirring frequently. Add 2 lightly beaten egg yolks and vanilla. Bake 10 minutes in hot oven at 400 degrees. Frost with meringue made of stiffly beaten 2 egg whites and 2 tablespoons of sugar. Brown under broiler.

## COCOANUT SNOWBALLS (illustrated page 8)

2 egg whites  
 $1\frac{1}{2}$  cups sugar  
5 tablespoons water  
 $\frac{1}{4}$  teaspoon cream of tartar

$\frac{1}{2}$  teaspoon vanilla  
24 NABISCO VANILLA  
WAFERS, Large  
2 cups shredded cocoanut

Combine egg whites, sugar, water and cream of tartar in top of double boiler. Beat with rotary egg beater until well mixed. Cook over rapidly boiling water, beating constantly, until frosting will stand in peaks. Remove from heat. Add vanilla. Beat until stiff enough to spread. Make individual servings by spreading frosting generously between 4 NABISCO VANILLA WAFERS, placing one on top of another, and covering sides and top. Sprinkle with cocoanut. Serves 6.



## COOKIE CRUMB MACAROONS

1 egg white  
 $\frac{1}{2}$  cup powdered sugar

$\frac{1}{2}$  cup fine cookie crumbs  
 $\frac{1}{2}$  teaspoon almond flavoring

Beat egg white until stiff. Add 2 tablespoons of sugar during the beating process. Then fold in the remainder of the sugar with the cookie crumbs and almond flavoring. Shape in ovals and drop on greased baking sheet. Bake in slow oven about 300 degrees for 20 minutes. (Any of the following cookies may be used—PRISCILLA BUTTER COOKIES, NABISCO VANILLA WAFERS or NABISCO GRAHAM CRACKERS.)



## GRAHAM CRACKER DE LUXE

Graham Cracker coffee ice cream sandwich is a simple, refreshing dessert. Place a serving of coffee ice cream (as it is sliced from the carton) between two NABISCO GRAHAM CRACKERS. Serve with a generous topping of butterscotch sauce.

## DATE DELIGHT

24 NABISCO GRAHAM  
CRACKERS  
 $\frac{1}{2}$  pound marshmallows

1 cup nut meats  
 $\frac{1}{2}$  pound pitted dates  
 $\frac{1}{2}$  cup whipping cream

Break Graham Crackers (reserving 4 crackers), not too fine, add quartered marshmallows, chopped nuts, chopped dates and cream. Mix thoroughly and shape in roll. Crumb the 4 remaining crackers and coat the date roll with crumbs. Wrap in wax paper and chill for 6 hours. Slice and serve plain, with hard sauce, or with rum-flavored custard sauce.

## FAVORITE COOKIE SANDWICH DESSERTS

### 1. Lorna Doone Sandwich

Use 4 LORNA DOONES for one serving. Place 2 LORNA DOONES on a plate and cover with hot, rich mince meat. Top this with 2 more LORNA DOONES, covering the entire serving with hot mince meat. Serve with hard sauce.

### 2. Famous Chocolate Wafer Sandwich

Use 3 FAMOUS CHOCOLATE WAFERS to a serving. For filling, use  $\frac{1}{2}$  cup pureed dried apricots, and  $\frac{1}{2}$  cup orange marmalade. Spread between the FAMOUS CHOCOLATE WAFERS and top with custard sauce.

### 3. Cake frostings made specially for cookie sandwiches or leftover from cake baking make delicious sandwich combinations.

Try FAMOUS CHOCOLATE WAFERS spread with 7-minute icing in which peppermint candy has been crushed and topped with chocolate sprinkles.

Chocolate peanut butter frosting between 2 LORNA DOONES is another favorite with Graham Crackers. Its dessert deluxe when poured over MINT CREME cookies.

## MARSHMALLOW TIPS

Arrange marshmallow on NABISCO GRAHAM CRACKER. Allow one to each cracker. Make a deep impression in the center of each marshmallow in which drop a small dot of butter. Place on a cookie sheet, and brown in the oven. When cold, place jelly in the center.

## INDIVIDUAL BAKED ALASKA

Place 2 HOLLAND RUSK on tin cookie sheet. On top of each Rusk place a serving of ice cream, allowing  $\frac{1}{2}$  inch of Rusk to extend beyond the cream. Cover with meringue made by beating 2 egg whites stiff, in which has been mixed 4 tablespoons powdered sugar. Brown quickly under broiler.

## CIRCUS PARADE ORANGE PIE

1 cup sugar	3 egg yolks
5 tablespoons cornstarch	1 tablespoon butter
$\frac{1}{4}$ teaspoon salt	2 tablespoons lemon juice
1 tablespoon shredded orange peel	3 egg whites
2 cups orange juice	6 tablespoons sugar
	1 orange

### BARNUM'S ANIMALS

Mix sugar, cornstarch and salt; add orange peel and juice and cook in double boiler until thickened, about 15 minutes. Add beaten egg yolks and cook 2 minutes. Remove from heat and add butter and lemon juice. Cool. Pour into pie shell. Cover with meringue made of egg whites beaten stiff with sugar. Decorate top of pie with segments from orange. Circle edge of pie with a parade of BARNUM'S ANIMALS, setting these into crumb crust so that they will stand up.





**HOLLAND RUSK.**  
A crisp, wholesome "toast"  
made from a famous recipe.



**NABISCO GRAHAM CRACKER.**  
Nourishing and easy-to-digest, and  
famous for its rich graham flavor.



**SOCIAL TEA BISCUIT.**  
Delicious, dainty and not too  
sweet. A dessert-time favorite.



**MELODY VANILLA COOKIE.**  
A delicious sugar cookie extra  
crunchy and flavorful!



**OLD FASHION GINGER SNAP.**  
Crisp, crunchy and spiced just  
right . . . a wonderful ginger snap!



**NABISCO LEMON WAFER.**  
Refreshing lemon flavor makes this  
crunchy cookie a special treat!



**OREO SANDWICH.**  
Two rich chocolate cookies with a  
creamy-smooth vanilla filling.

**PRISCILLA BUTTER COOKIE.**  
An old-fashioned, sugar-sprinkled  
butter cookie. Crisp! Tempting!







**BARNUM'S ANIMALS.**  
Children always adore these whole-  
some "circus cookies!"



**LORNA DOONE.**  
A shortbread of special distinction  
... rich, tender, truly delicious!

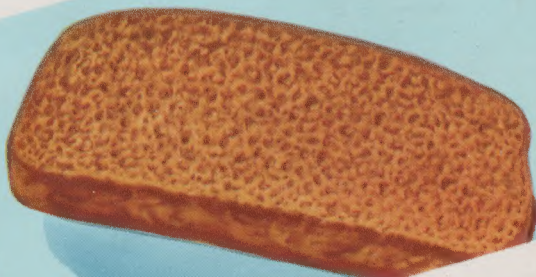
**NABISCO VANILLA WAFER.**  
An always popular sweet ... rich,  
flavorful and perfectly baked.

**FIG NEWTONS.**  
An appetite-tempting combination  
of fig jam and golden brown cake.



**MINT CREMES.**  
Luscious mint-creme filling sand-  
wiched between chocolate cookies.

**NABISCO BRAND SUGAR WAFER.**  
Two crisp wafers with a luscious  
creamy filling—an old favorite!



**NATIONAL ZWIEBACK.**  
A "must" for babies ... supplies  
important Vitamins D and B<sub>1</sub>.

**FAMOUS CHOCOLATE WAFER.**  
Extra chocolaty ... extra thin ...  
extra crisp ... and extra good!





